

BREAKFAST TORTILLA ... RAISIN TOAST1.00 ENGLISH MUFFIN1.00 BAGEL WITH BUTTER 1.10 Haper CREAM CHEESE50 CHEESE Cheddar, Swiss or jack 50 COTTAGE FRIES95 COTTAGE FRIES N' GRAVY 1.35 TWO BISCUITS N' GRAVY 1.45 ONE FARM FRESH EGG .80 TWO FARM FRESH EGGS 1.35 ASSORTED FRESH MUFFINS1.25 ASSORTEO PASTRIES .. HOMEMADE SPANISH RICE.......95 HOMEMAGE BEANS95 FRESH FRUIT DISH 2.50

$F \cdot R \cdot E \cdot S \cdot H$

"JOHN WAYNE"
SCRAMBLED EGGS
Two large AA ranch fresh eggs
strambled with diced ham. 4-50
ONE EGG WITH SAUSAGE
OR BAGON
Onclarge AA ranch fresh egg swith diced baon, garaed cheddar cheese and diced Ortega chiles. A degital combination! 5-75
Onclarge AA ranch fresh egg (any style) with two sausage links or two strips of bacon.

3.50
There large AA ranch fresh eggs with diced ham and grated cheddar cheese.
5.93

PANCAKES PANCAKE SANDWICH
Two buttermilk pancakes, two large
AA ranch fresh eggs, two strips of
bacon or two sausage links. 3.95

FULL STACK Three buttermilk pancakes. 2.9: With bacon or sausage. 3.9: SHORT STACK

HOUSE BLEND Coffee - .75 Hot Tea - .85 Ice Cold Milk - (Small) .85 (Large) 1.70 Freshly Squeezed Juices - 1.10

OUTH OF THE

HUEVOS CON CHORIZO
Scrambled eggs mixed with spicy Mexican sausage, dired onions, Ortega chiles and comatoes. 4.95

HUEVOS CON MACHACA Seasoned shredded beef or chikken, scrambled with Ortega chiles, iomatoes and onloss, 5.95

MEX SCRAMBLED Scrambled eggs, onions, diced tomatoes and Ortega chiles 4.95

B.O.R.D.E.R

EGGS
Two large AA ranch fresh eggs
(anystyle) 3.10
Three large ranch fresh eggs with seasoned beef, Carlof famous salsa reca (an mid and chunky chili salsa made with fresh lorantee, cliancy in three silices of bann, three sausage links, or a hamburger party 4.50

CARLOS OMELETTE
IN PARADISE
IN

links, or a hamburger party 4,50
STEAK AND EGGS
Tholarge AT anoth fresh eggs with tender and juncy steak, broaled the way you like is 6.75
AND REVENE 6.75
AND REVENE 6.75

NEPTUNE OMELETTE

SPANISH OMELETTE

CHEESE GMELETTE





1454 Camino Del Mar • Del Mar • California 92014 • 755-4601

10 Chairte.

BEST HAMBURGER
On May 10, 1986, our most popular hamburger (CARLOS BURGER) beame famous by being chosen BEST HAMBURGER in San Diege Gounty by the viewers of Channel il Diviceast. We produced to the control of the court hamburger and offer what we feel is a generous startey of them. We hope you enjoy your selection.

Available after eleven. All burgers are served open-face with pipung hot French fries (onions on request). Order an extra charbroiled fresh ground beef patty for only a buck seventy-five more.

DEVIL IN DISGUISE
CARLOS BURGER IN PARADISE with a side of Annie's southwestern style beef in' bean chile and
freshly grated cheddar cheese. A
devillish combination. 5.95

Coulow & Grane

SMALL GRILL

For kids small appetites. TINY TO TREAT Grilled e-ese sandwich. 2.95

 $B \cdot U \cdot R \cdot G \cdot E \cdot R \cdot S$

PADRE DOC
A quarter pound all beef fraik
on our oilso roll with mustarelish and secret barbee,
sauce. Served with Frenh

No personal checks.

S. P. E. C. I. A. L.

We reserve the right to refuse service to anyone. No personal checks.

Ex-Handicapper Carlos Burger In Paradise

CALAMARI
A delicrous Calamari steak that lightly breaded and deep fried served on our great onion roll.6.2!

DEL MAR FISH FRY
A Del Mar tradition. You'll find a
large portion of delicate white fair
on your plate after it been dippee
in our own special beer batter and
frield to perfection. We serve this
daily specially with plenty of siz
Ling fries and a creamy tartat
sauce.

Available from eleven in the morning until closing. All lunch-con specials are served with French fries. Share a meal with a friend for only a dollar more. WAGONMASTER
Our hunger fighter. Breast of tur-key grilled on our sourdough bread with cheese, onion, tomato and our special dressing. 5.95

A-P-P-E-T-I-Z-E-R-S

FRIED ZUCCHINI
A platter full. Served with a side or ranch dressing. 3.75

Ask Server for daily specials

BREAKFAST

Served anytime ofter noon with French fries and one large biscuit.

ONION RINGS
A platter of light, puffy onion rings, Some say the best in town. 2.9!

SHRIMP COCKTAIL

Succulent bay shrimp floating in a lively Mexican style cocktail sauce.
4.95

FRIED PEPPER CHEESE BALLS
Crisp and golden on the outsice

Some saw the bad in town.

2.5!
FRENCH PRIES
A Platter life Grisp, stating finewith all the ketchup you want. 1.56

SALSA W CHIPS
A Dasket of Firsh ortulla chips and a cup of our salss freeza.

1.59

With seasoned shredded before a cup of our salss freeza.

1.59

With seasoned shredded before chicken.

5.85

SALSA W CHIPS
A Dasket of Firsh britlla chips and bacon or chicken.

5.85

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5.85

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A Dasket of Firsh britlla chips and bacon or chicken.

5.85

SALSA W CHIPS

SALSA W CHI

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CHEESE
Bacon & tomato and melted ched dar theses on grilled sourdough bread.

5.23

AVOCADO 'N' CHEESE OMELETTE VEGETARIAN OMELETTE SPANISH OMELETTE B.L. 1.
Tender lean bacon, crisp lettuce and fresh tomato on toasted sourdough bread.

Gress with overade and cheese 5,93 HAM 'N' CHEESE OMELETTE

5.75

TURKEY BREAST
Tender turkey breast, sliced thin
and piled high on our special sourdough bread, with mayo, lettuce
and fresh tomato.
4.95

CRILLED HAM 'N' CHEESE Arraditional combination, on ryc Assignment Assignment

OTITH OF THE B.O.R.D.E.R

Caila' famous salva fresca is a mild and chunky chile salva made fresh every day from ripe tomaleus, chlartu, jalkprin, orious and pephers. On a delicious Spanish sauce is made from seatch every day using a seevel family reipe. Andous Spanish ric 'n boans are special because they've bomeemade.

are special returned into pure management.

CARNE ASADA FLATE
Juicy marinated steak diced thin and broiled. Served with rice
in beans and flour torillat.

6.95

DOS FESH FLACOS

Tender light fielt grilled and then folded into soft corn torillat
with salar frests and sour cream. Served with our homomode
rice and branch.

6.25

TWO BEEF OR CHICKEN ENCHILADAS
Served with our homemode Spanish rice and boans. 5.95

MACHACA BURRITO
Our special seasoned shredded beef or chicken, melted choese and salsa fresca in a floor tortilla, topped with our seem Spanish sauce. Served with our homomade Spanish rice and beans. 6.25

BEFF OR CHICKEN QUESADILLA.

We make our shredded beef and chicken from seatch every day
by combining the meats with spices, bell peppers, onions and
tomatoes and lettling then simmer in the kettle. We add melted
theddar chees pided high on top ol a giant flour nortilla and
fold it over to form a large crescent. Served with sour cream,
stata fresca and Annie's guesamente.

5.95

CHEESE QUESADILLA
A large flour tortilla stuffed with melted cheddar cheese Served
with sour cream and salsa fresca.
3.95

FISH BURRITO

HOMEMADE SOUPS

HOMEMADE SOUPS
Why not relax with a bow of our delicious homemade
soup? We make two different soups from senials every day,
and they are left symmersing in the keide to allow the
flavors of the fresh ingredients to mix. Served with a site
of French break

"COYOTE" JAKE'S BEEF 'N' BEAN CHILI Fresh ground corn-fed beef combined with pinto beans and Annie's special blend of herbs and spices make our chili special. Served with a slice of French bread 2.75 Grot with grated chees and chapped anium 3.25

CARLOS BURGER IN PARADISE

IN PARADISE
Everyone's favorue made famous
by being chosen BEST HAMBURGER in San Drego (by
Channel 10). Custom build your
own burger by starting with a
freahly ground one-third pound of
special beef, charbroiled to perfection. Enhance it with Carlos'
lively barbecue sauce (a secret family recipe), thousand island
dressing, crisp lettuc and fresh
tomato Top it with our fresh
grilded whole wheat bun and
you're off.
Checseburger In Paradise
(cheddar, Swiss or pack), add. 50

BRING HOME THE BACON A big juicy burger with all your favorities plus choose and tender lean bacon. An old standard that never fails to satisfy. You can bet

CHARGER BURGER
This burger wins new fans daily. A mild and flavorful oriega chile added to our bacon cheeseburger ("BRING HOME THE BACON") gives it a zesuer taste, and provides you with

CALIFORNIA BURGER

SHROOMS WITH A VIEW Carlos maintains this burger is a realwork of art. So he insists on nothing but the facili fresh ground bee smothered with gently sauted fresh mushrooms. A hant of Imagine our tasty, award-winning CARLOS BURGER IN PARA-DISE decked out in full regala with an additional treatment of Swiss cheese and fresh avocado. A combination that deserves to be in the "Winner's Circle" 5,95

Not responsible for lost or stolen articles.

S·A·L·A·D·S

All salads served with a slice of French bread. At the pleasure of our chef, we will offer dif-ferent pasta salads from time to time. Please inquire.

MUSTANG ANNIE'S
Our version of the traditional party
melt on grilled tye bread with eriss
cheese, grilled onions and thousand
island dressing. CARLOS FAMOUS COBB SALAD
Carlos takes the original cobb salad and "does it his way."
Crisp romaine chopped with hard cooked ege, bacon, turkey, urmator and crumbled blue cheese. Tossed with ranch dressing and topped with an avocado "fan."
5.95 PUBS IN A BLANKET
A 15th Street favorite. Two chinks
of fresh ground beef or chicked
charbroiled and topped with selicious sautéed mushrooms. A new
trost of Carlos secret barbius
sauce, onions and cheese, All
wrapped in a fresh tortilla blanket.

SEAGROVE PARK SALAD Generous scoop of albacore salad on a bed of tossed greens Bleu cheese, ranch, thousand island, Italian or oil & vinegar 5.50 SEAGROVE PARK SALAD NOT-SO-BASIC TOSSED GREEN SALAD

Crisp, garden fresh romaine lettuce gussied up with fresh
tomato, radishes, mushrooms, and buttery garlic croutons.
Served with your choice of bleu cheese ranch, thousand idand,
Italian or oil & vinegar dressing.

2,95

EL TACO SALAD IN EL FOWLO
Served in a giant, tatally etable deep fried tornilla bowl filled
with garden fresh greens topped with direct (ornates, grained
deedstarchees, com com special "Adarch Taclo Bedger etablen),
a dollop of sour cream and stires of ripe avocado. Our TEL
Scortho's Stata frecas a texted on the side.

6:25

SEAFOOD SALAD
A lively combination of shrimp, crab and seafood mixture served on a bed of romaine lettuce, garaished with tomatoes and choice of dressing.

Lemonade - .95 | Iced Tea - .95 | Coke, Diet Coke, Sprite, Orange or Dr. Pepper - Lg. .85 | Sm. .66 | Extra Plate - 1.00

Canusa's Caruso's WELCOMES YOU, and hopes you will enjoy having dinner with us. Caruso's was started in the 1930's by Nicasio ("Caruso") Zagona, and has remained in the family since then. Tucson's original Caruso's was located about a block south of its present site. An August rainstorm and flood literally washed the place away, so we moved here to higher ground, where we've remained for the past forty years or so. The restaurant's interior layout, its patio and most of its food preparation methods were developed by the senior Zagona, and few big changes have been made through the years. We now have more A Tradition with efficient equipment, of course, but the techniques for making our pasta (for pizza, ravioli, lasagne, manicotti and cannel ini) and our Tucsona s si ce tl e t irties homemade sauces, sausages and desserts, are basically the same. The heart of the place is the "big copper pot," visible from the main dining room. This pot has contained all the Caruso sauce served since our first days in Tucson. We trust that you will find the sauce from this pot — and everything else at Caruso's — as good as it was when M4 hard 4th Arrang Toronto, Millions

Antipasto A Refreshing Assortment of Appetizers on a Bed of Lettuce, Seasoned with Italian Dressing Single 2.75 Platter for Three . 6.90 Double 4.90 Platter for Four . . 8.50 CRISP, COLD SALAD BOWL Seasoned with Italian Dressing 1.50 Side Orders, each 1.50 Salami, Pepperoni, Pepperoncini, Ripe or Green Olives, Anchovies, Provolone Cheese Minestrone Soup, Bowl : . . . 1.50 The Carusa Species. A Combination: Meat Ravioli Meat Sauce or Mushroom Sauce The Carusa Special!

Spaghetti Rigatoni or Fettuccine

4.90 (No substitutions, please)

● with Caruso Sauce 3.75

● with Meat Sauce or Mushroom Sauce 4.50 with Carciatore, Green Pepper
or Marinara Sauce 4.75

with Carlie Sauce and as white)

 with Garlic Sauce (red or white) or Butter Sauce 4.25
Meat Kavioli (Homemade)
with Caruso Sauce 4.75
with Meat Sauce or Mushroom Sauce 5.50
 with Cacciatore, Green Pepper or Marinara Sauce 5.75
with Garlic Sauce (red or white)or Butter Sauce 5.25
 "Half and Half" — Ravioli with Spaghetti and Meat Sauce or Mushroom Sauce 5.25
Meat Balls
Homemade — Two, with any of the above orders add 1.50
Italian Sausages
Homemade — Two, with any of the above orders add
NOTE: Half orders for children under 12 are available only for the above-listed spaghetti and ravioli dishes.

Caruso's Complete Dinners

Complete dinners are ovaila le for \$3.25 above listed entrée prices. Our com lete dinners include:

Your Choice of Entrée
 Spumoni, Tortoni or Geloto
 Coffee or Tea

PLEASE SEE OUR WINE MENU FOR A COMPLETE LISTING OF WINES AND BOTTLED BEER

Popular Combination Dishes

cine or Italian salad.

Shrimp and Clams "Adriatic"

Shrimp and whole baby clams are simmed to the rin a white sauce (butter, gate, castey, white wine and mushrooms) or a red marinara sauce. Served on spaghetti or fettuccine. Stuffed Pasta Shells and
Eggplant Parmigiana . 5.90
The shells are stuffed with ricotta and Romano cheeses, and, together with eggplant, are baked parmigiana style. plant, are baked parmigiana style.

• Cheese Manicotti and Meat-Filled Cannelloni 5.75

Both covered with a blend of cacciatore and marinara sauces and baked parmigiana style.

NOTE: Manlcotti and cannelloni shells are homemade (manlcotts are made with spinach pasts: cannelloni with egg pasta).

	Old Italian		<i>Favorites</i>
•	Lasagne Al Forno Homemade noodles, arranged in layers and stuffed with meat and cheese filling. Baked in a blanket of zesty light cheese, and served piping hot.		Chicken Cacciatore Disjointed chicken, braised and then simmered in a special sauce of tomato and mushrooms. Served with spaghetti, fettucene or Italian salar.
•	Rigatoni Parmigiana 5.25 A generous serving of rigatoni, covered with a tangy red sauce and cheese, and baked parmigiana style.		Clam Sauce, White or Red 5.90 Whole baby clams simmered in butter and white wine, or a rich, red marinara sauce. Served on spaghetti or fettuccine.
•	Eggplant Parmigiana Baked eggsplant wedges, covered with with Romanar and accisione sauces, sprinkled with Romano, and topped with melted cheese. Served with spaghetti, fettuccine, or Italian salad		Shrimp Marinara 6.75 A liberal helping of tender shrimp, simmered in zesty, spicy marinara sauce. Served on spaghetti or fettuccine. Shrimp Mediterranean 7.25
•	Veal Parmigiana	*	Tasty shrimp, simmered in light flavorful sauce of wine, garlic, butter and mushrooms. Served on spaghetti or fettuccine. Cheese Manicotti Homemade spinach pasta, stuffed with ricotta and Romano cheeses. Covered with
•	Veal and Peppers (or Mushrooms) . 7.50 Braised slices of veal, simmered gently in cacciatore sauce, liberally topped with green pepper or mushroom sauce. Served with spaghetti, fettuccine or Italian salad.		a blend of marinara and cacclatore sauces and baked with a cheese topping. Fettuccine Al Pesto A generous serving of Fettuccine, topped with a white sauce combining fresh basil, garlle, grated Romano cheese, olive oil,
•	Boneless Breasts (2) of Chicken Parmigiana 7.50 Served with spaghetti or fettuccine.		crushed pine nuts, white wine and seasoning. Chicken Livers Caruso 5.25
•	Broiled Chicken Oreganata . 5.25 One-half chicken with Italian seasoning. Served with spaghetti, fettuceine or Italian salad. (Please allow 25 minutes)	-	Cincren Livers Caruso Lightly sauteed with mushrooms, and served in a combination of marinara and cacciatore sauces. Delicious over fettuc- cine or spaghetti.

WE PREPARE ORDERS TO TAKE OUT

• Cheese and Tomato 3.75 5.25 6.50 Additional Ingredients Available:
Por each additional ingredient
on all or part of Pizza add: .65 1.00 1.50

Olives Pepperoni Salami • 'Green Peppers • • Mushrooms

The Carusa Spectacular Pizza: Cheese, Olives, Onions, Mushrooms, Sausage (or Pepperoni) and Green Pepper . 5.50 8.50 11.50 (No substitutions, please)

Diced Onions: .30 . .45 .75

	The Vegetarian Cambinatian Cheese, Olives, Onions, Mushrooms,	
	Green Pepper 5 25 7.50	10.50
-	(No substitutions, please)	

Side Orders Bowl of Caruso Sauce . . . Bowl of Mushroom Sauce or Meat Sauce . . 1.75 Side of 3 Meatballs with Caruso Sauce . . 2.50 Side of 2 Sausages with Caruso Sauce . . 2.75

After Dinner	
 Spumoni . A variety of ice-cream flavors combined with a creamy-almond sauce. Homemade. 	1.35
 Tortoni A fruit-macaroon crust under a layer of creamy occonut-almond ice. Topped with whipped cream and a Maraschino chip. Homemade. 	1.35
 Italian Gelato	1.35
Demi-tasse	.75
• Cappuccino	1.50

Beverages		
Coffee (regular or brewed decaffeinated); Tea, Milk, Soft Drinks	6	0
NOTE: • No charge for garlic bread (two servings) entrée (except pizza); 45¢ per serving other • Pizza boxes or foil "take-out" containers wi 30¢ each.	wise.	u

TRADITIONAL CHINESE NOODLES

	湯麵	BOILED NOODLES IN SOUP	
d	11 紅燒牛腩湯麵	Sichuan Beef Stew (With Won Tons-\$1.00 extra)	\$ 6.95
-	五香牛肉湯麵	Peking Five Special Beef (Cold)	6.95
I	搾菜肉絲湯麵	Sichuan Pork and Preserved Turnips	6.95
ı	雪菜肉絲湯麵	Shanghai Pork and Preserved Vegetables	6.95
ı	上海燻魚湯麵	Shanghai Smoked Fish	6.95
ı	拌 麵	BOILED NOODLES	
ı	炸醬麵	Peking Meat Sauce and Cucumbers	6.95
ı	/三絲凉拌麵	Shredded Cucumbers, Bean Sprout, B.B.Q. Pork in Spicy Peanut Sauce (Served Cold)	6.95
ı	兩面黃	PAN-FRIED CRISPY NOODLES	
ı	身港式兩面黃	Hong Kong Style, Angel Hair Noodle top with SeaFood, Vegetable & Assorted Meat	8.95
i	褪式兩面黃	Shanghai Style, Egg Noodle top with SeaFood, Vegetable & Assorted Meat	8.95
ı	河 粉	FUN (FLAT RICE NOODLES)	
ı	炒沙河粉	Sauteed with a Choice of: Beef, B.B.Q. Pork, Chicken, or Shrimp	7.95
	河 粉 湯	Top with a Choice of: B.B.Q. Pork, Chicken, Beef, or Shrimp in Soup	7.95
ı	米粉	ANGEL HAIR RICE NOODLE	
ı	1星洲炒米粉	South Sea Style, Stir Fry B.B.Q. Pork, Dry Shrimp & Vegetable in Curry Flavor	7.95
ı	台湾炒米粉	Taiwan Style, Stir-Fried with Pork, Dry Shrimp, Napa Cabbage, & Infused with Aroma of Shallots	7.95
١	伊麵	YEE MEIN (SOFT EGG NOODLES)	
	海鲜伊面	Stir-Fried with Prawns, Scallops, Calamari & Vegetables	12.95
	素菜伊面	Chinese Chile, Straw Mushroom, Vegeterian Style	8.95

From Our Kitchen

To Your Table

• Special Event Catering
• Corporate and Office Delivery

Cly Chui



GOURMET LUNCHEON

Veggie spring Roll or Soup of the Day & Steam Rice

SHREDDED CHICKEN SALAD
A "salad-like" dish of shredded, crispyfried chicken, scallions, Chinese parsley,
chopped nuls, shredded lettuce, and crispy
rice vermicelli, tossed with hot mustard
mixture. \$ 7.50

LEMON CHICKEN
Filet of boneless chicken meat, thinly
covered with a batter, deep-fried and served
under a glaze of tangy temon sauce. \$7.50

KUNG PAO CHICKEN (HOT)
Diced chicken, toss-cooked with Szechuan spices and dry chilli pepper, topped with peanuts. \$7.50

CASHEW CHICKEN
Diced chicken, celery, mushrooms & water
chestnuis sauteed in a lightly seasoned
saure

TWICE-COOKED PORK
Paper-thin slices of boiled pork sautéed with cabbage, bell peppers & five-spice pressed tofu in a special hot bean sauce. \$7.50

PORK WITH HOT SPICY
GARLIC SAUCE
Pork strips sauléed with ginger, bamboo shoots & tree mushrooms in a hot spicy gartie sauce. \$7.50

BRAISED TOFU

Triangular cut tofu, deep-fried until golden, braised with BBO pork, black mushrooms & bamboo shocts in a savory seasoned sauce. \$ 7.50

MA POR TOFU
Chill & garlic, quick braised with tolu & brown sauce. Served with a scattering of ground Szechuan peppercorns. A very famous & popular Sze-chuan dish. \$ 7.50

SICHUAN STYLE STRING BEANS

String beans deep-fried until blistered,
quickly stir-fried preserved turnips in a dark
chiii-garlic sauce. \$7.50

VEGETARIAN DELIGHT
Seasonal vegetable mixed with Chinese
mushrooms, straw mushrooms, button
mushrooms, snow peas and water
chestnuts. \$7.50

WOK-SEARED SALMON WITH SPICY BLACK BEAN SAUCE Large salmon filel pieces wok-seared, smothered with a colorful fresh chile black bean sauce.

PRAWNS IN LOBSTER SAUCE
Fresh prawns blended with whipped eggs &
black bean-garlic paste into a special lobsterflavored sauce. \$ 8.95

CURRIED PRAWNS (HOT)
Fresh prawns cooked in a rich curry sauce
with bamboo shoots and green peppers.
\$ 8.95

PRAWNS WITH FRESH
VEGETABLES
Prawns sautéed with fresh seasonal

vegetables. \$ 8.95

MONGOLIAN BEEF

Sticed tender beef filet sauteed with scaliions & ginger in a savory seasoned sauce. \$ 8.95

FRESH BROCCOLI BEEF
Sliced beef filet sauteed with tresh broccoli
& bamboo shoots, in a dark seasoned sauce.
Nice & Crunchyl \$ 8.95

(*) SICHUAN BEEF
Tender beef tillet, deep-fried, then tossed with a hot spicy garlic sauce. \$ 8.95

KUNG PAO CALAMARI
Calamari sautéed in a spicy hot Kung Pao
sauce with bell peppers, onion, water chestnuts & roasted peanuts. \$ 8.95

RAINBOW CALAMARI
Succulent calamari sautied with a mecley of broccol is terms, carrot, water chestnuts, straw mushrooms in a light wine sauce. \$ 8.95

BRAISED TRIPLE MUSHROOMS
Black Shiitake, fresh button & straw
mushrooms braised in a savory
oyster sauce. \$ 8.95

HUNAN CHICKEN
Chicken strips sauteed with crunchy broccolistems, fresh chile and garlic in a tart-sweet

Make Your Own Lunch Plate - \$ 7.25

Soup of The Day
Choice of any three items from the list below:

Veggle Spring Roll Crab-Cheese Puff Curried Beef Puff Fned Wonton Almond Chicken Chicken Chow Mein Beef with Fresh Vegetables Fried Prawns Egg Roll Beef or Chicken on Stick Sweet & Sour Pork B.B.Q. Fried Rice

Monday Ihrough Friday only + 11:30 to 2 PM

萬壽官美食 GRANT PLACE RESTAURANT 737 Washington St., San Francisco, CA 94108 U.S.A. Phone:(415)434-4998

飲品 Drink (Per Person)

Nai A	5	SOYMILK	2.50
No.2 the	非	COFFEE	2.00
粥面類		Rice Soup & Rice Noodles	
No.3 生滚牛肉的	籽	BEEF PORRIOGES	5.50
No4生液五寶和		FIVE COMBINATION PORRIDGES	6.50
No.5 生液艇仔包	籽	SAMPAN PORRIDGES	6.50
No.6 生液滑钨 彩	뵁	CHICKEN PORRIDGES	4.95
No.7 生滚腰肝的		PORK KIDNEY & LIVER PORRIDGES	5.95
No.8 生滚猪肝的	將	PORK LIVER PORRIDGES	5.95
Na9生滚蝦球引	彬	SHRIMP PORRIDGES .	6.95
Na10生液猪肝肉丸的	彬	PORK LIVER & MEAT BALL PORRIDGES.	6.95
No.II 生液猪肝魚片引	將	PORK LIVER & SLICED FISH PORRIDGES	6.95
No.12 生滚滑牛魚片引	躬	BEEF & SLICED FISH PORRIDGES	6.95
No.13 生滚魚片肉片引	粥	SLICED FISH & PORK PORRIDGES	6.95
No.14 生滚鲍魚滑鹤。	彬	ABALONE & CHICKEN PORRIDGES	7.95
No.15生滚及弟子		PORK GIBLET PORRIDGES	5.95
No.16 生滚蛇魚肉丸?	粥	ABALONE & PORK MEAT BALL PORRIDGES	7.99
No.17 生滚鲍鱼蛾球?	鳉	ABALONE & SHRIMP PORRIDGES	7.99
Na.18 生液鮑魚猪肝	粥	ABALONE & PORK LIVER PORRIDGES .	
No.19 舱 片 引	粥	SLICED ABALONE PORRIDGES PORK w/PRESERVED EGG PORRIDGES	7.99
No.20 皮 蛋 瘦 肉 引	鳉	PORK w/PRESERVED EGG PORRIDGES	4.95
No.21 滑 肉 丸	鹌	PORK MEATBALL PORRIDGES	5.50
No.22 . 3. 34	粥	SLICED FISH PORRIDGES	6.95
No.23 皮 蛋	够	PRESERVED EGG PORRIDGE.	4.99
No.24 明 火 白	粥	PURE PORRIDGES	2.50
No.25 油 体 每		CHINESE FRIED BREAD(Plate)	2.50
		Green Vegetables	
No.26 娱油 生	莱	BOILED LETTUCE IN OYSTER SAUCE.	6.95
No.27 號油 芥蘭:	iğ	CHINESE BROCCOLI IN OYSTER SAUCE	. 5.95
No.28 蝶 油 禁	54	ASPARAGUS IN OYSTER SAUCE	7.50
No.29 南乳猪手時	¥	ASPARAGUS IN OYSTER SAUCE. SEASON VEGETABLES w/PIG'S FEET.	7.95
No.30 柱候牛腩時	菜	SEASON VEGETABLES w/BEEF STEW	7.95
雲春面		Noodles in Soup	
No.31 🛊	吞	WON TON SOUP.	5.50
No.32 套 吞	面	WON TON & NOODLES	5.50
No.33 挽鸭 雲 吞		WON TON NOODLES w/ROASTEO DUCK(Bowl).	6.95
No.34 叉 烧 雲 吞	面		6.95
No.35 牛 騎 雲 吞	面	WON TON NOODLES W/BEEF STEW	6.99
No.36 猪手雲吞	面	WON TON NOODLES W/PIG'S FEET	6.95
No.37 娩 鸭		NOODLES w/ROASTED DUCK	
No.38 又 境	面	NOODLES w/B.B.Q. PORK .	. 5.95
No.39 南 乳 猪 手	面	NOODLES w/PIG'S FEET .	6.50
No.40 柱 侯 牛 騎	面	NOODLES W/BEEF STEW FISH BALL & MEAT BALL NOODLE RICE NOODLES & TENDER GREEN	5.95
No.41魚丸牛丸	面	FISH BALL & MEAT BALL NOODLE	6.95
No.42 上湯時菜河	粉	RICE NOODLES & TENDER GREEN	4.95
No.43 魚 蛋	粉	RICE NOOOLES w/FISH BALL	5.95







蜜汁叉烧飯	Barbecued Pork with Rice 2.60
鼓烧排骨飯	Burbecard Spareribs with Rice2.60
	Burbecued Duck & Park with Rice
大鸭又烧飯	Burbecued Suckling Pig & Pork with Rice
又烧乳猪飯	Barbevued Pork & Steamed Chicken with Rice
又烧切鷄飯	Burbecued Crispy Pig with Rice
脆皮火肉飯	Spiced Assorted Meat with Rice
什绵自味飯	
	.粉類 Chow Mein & Chow Jun
干炒牛河	Beef Chow Fun
菜心牛肉炒麵	Beef with Chinese Green can't stem
肉絲炒麵	Shredded Purk Chow Mein
菜心塅球炒麵	Shrimp with Chinese Green Choic Mein 3.80
八珍炒新	Eight Precians Ingredients Chaw Mein
菜心鷄球炒麵	Chicken with Chinese Green Choic Mein
基 葱叉烧带	Burbecued Pork with Ginger & Green Onion Line Mein
聖肉鮮菰捞麵	Crub Meat with Fresh Strate Mushroom Law Mein . 3.20
鼓 椒 牛 河	Beef with Green Pepper Chuw Fun
足洲 炒米粉	Sing Chow Fried Rice Voodle (hot & spicy) 3.2h
蕃茄牛肉炒麵	Tomata Bref Chow Mein
香加丁パツが	碟 飯 類 Rice Plates
 	Yang Chow Fried Rice
圾仁炒飯	Shrimp Fried Rice 2.90
菜心蝦球飯	Shrimp with Chinese Green over Rice
咖哩牛腩飯	Curry Beef Stew over Bice
原汁牛腩飯	Beef Stere with Original Juice over Rice 2.90
*	Chicken with Chinese Mushroom over Rice 2.90
沿蛋牛肉飯	Bref with Scrambled Egg Sunce over Rice
新茄牛肉飯	Reef with Tomuto over Bive
豆腐叉烧飯	Rurbrened Pork with Bean Cake over Rice
望油 牛 肉飯	Bref with Oyster Sance over Bier
家油干内版	Beef with Tender Green over Rice
米进丁州机	→携來什物・貴客自理→
	TOWN IN A HILL.



擎天酒楼 KING TIN RESTAURANT 826 WASHINGTON STREET SAN FRANCISCO, CA 94108 PHONE: (415) 982-8228 982-7855

湯麵類 Noodles in Soup

鲜 蝦 雲	な	Won Ton in Supreme Soup
鲜蝦雲吞	鲕	Won Ton with Noodle
規寫雲谷	鮖	Won Ton & Barbecued Duck with Noville 3.30
又烧雲吞	飾	Wan Ton & Rarbecued Pork with Noodle
牛腩雲吞	銗	Won Fon & Revf Brisket with Nuodle 3.00
猪手雲吞	痴	Won Tan & Pig Leg with Noodle
炙滑魚蛋	粉	Fish Ball with Vicimelle
京鄉 魚蛋	飾	Fish Ball with Noville
上湯水	校	Big Dumpling in Supreme Soup
水 鮫	鉱	Big Dumpling with Noodle
規 鴨	新	Burhecueil Duck with Noadle
烧 鸭 腿	痴	Barhveued Duck Leg with Noodle
又 烺	麵	Barbecued Park with Noodle
南乳猪手	痂	Braised Pig Leg with Nundle
柱侯牛腩	痴	Bruised Revf Stew with Naodle
巧製炸醬	麵	Assurtal Ment in Bean Sauce with Naville
時菜牛肉	痴	Recf & Vegetable with Noodle 2.30
腰 肝	痂	Kidney & Liver with Noodle
盖葱牛肉	痂	Beef in Ginger & Scallion with Noodle 2.30
牛 什	麵	Beef Giblet with Noodle
雙 丸	鲕	Reef Rull & Fish Bull with Noodle 2.20
牛 筋	麵	Beef Tendon with Nundle
上湯時菜河	粉	Seasonal Vegetuhle with Vivimelle
銀絲細	麵	Plain Noodle
(另加麵底每個>	(毛)	Additional noodle for above items

			捞	麵 類 Braised Noodles
25	片	拗	麵	Braised Noodles with Sliced Fish
		捞	麵	Braised Noodles with Pork Kidney & Liver 3.40
		肉捞	麵	Braised Noodles with Beef, Cinger & Scallioa3.40
者		捞	麵	Braised Noodles with Pork Giblet, Kidaey & Liver 3.40
ļ-	什	捞	麵	Braised Noodles with Beef Giblet, Kidaey & Liver 3.40
, 牛	筋	捞	麵	Braised Noodles with Beef Teadon 3.40
Z.	烧	捞	麵	Braised Noodles with Burbecued Pork
+	肺	捞	麵	Braised Noodles with Beef Stew
作	醬	捞	麵	Braised Noodles with Assorted Meat ia Bean Sauce 3.40
偖	手	捞	麵	Braised Noodles with Pig Leg
甚	葱	捞	麵	Braised Noodles with Ginger & Scallion 2.40
蒙	油	捞	痴	Braised Noodles with Oyster Sance
(另力	口麵底)	Additional noodle for above items
				01 010 1
		烧	烤多	M Chinese Style Barbecued
京	都	片 皮	妈	Barbecued Duck (Peking style)
脆	皮	. 燒	鴨	Roasted Duck (Cantoa style) (per dish)
桂	香	油	鶏	Soyed Chicken (per dish)
白	切	肥	dela	
脆			鶏	Steamed Chickea (cold) (per dish)
•	皮	乳	躺猪	Steamed Chickea (cold) (per dish) 3.80 Barbecued Suckling Pig (per dish) 5.50
蜜	皮汁	乳叉		·
		又排	猪	Barbecued Suckling Pig (per dish)
蜜		又排	猪燒	Barbecued Suckling Pig (per dish) 5.50 Barbecned Pork 3.80
蜜豉	汁 烧	又排	猪燒骨	Barbecued Suckling Pig (per dish) 5.50 Barbecned Pork 3.80 Barhecued Ribs with Bean Suuce 3.80
蜜跂叉叉叉	 片烧烧烧烧	叉排乳油切	猪燒骨猪鷄鷄	Barbecued Suckling Pig (per dish) 5.50 Barbecned Pork 3.80 Barhecued Ribs with Bean Suuce 3.80 Barbecued Pork with Suckling Pig 5.00
蜜豉叉叉叉叉	叶烧烧烧	叉排乳油切	猪燒骨猪鶏	Barbecued Suckling Pig (per dish) 5.50 Barbecned Pork 3.80 Barhecued Ribs with Bean Suuce 3.80 Barbecued Pork with Suckling Pig 5.00 Barbecued Pork with Soyed Chicken 4.50
蜜跂叉叉叉	 片烧烧烧烧	叉排乳油切	猪燒骨猪鷄鷄	Barbecued Suckling Pig (per dish) 5.50 Barbecned Pork 3.80 Barhecued Ribs with Bean Suuce 3.80 Barbecued Pork with Suckling Pig 5.00 Barbecued Pork with Soyed Chicken 4.50 Barbecued Pork with Steamed Chickea 4.50
蜜豉叉叉叉叉	汁烧烧烧烧烧	叉排乳油切烧	猪燒骨猪鷄鷄鴨	Barbecued Suckling Pig (per dish) 5.50 Barbecned Pork 3.80 Barhecued Ribs with Bean Suuce 3.80 Barbecued Pork with Suckling Pig 5.00 Barbecued Pork with Soyed Chicken 4.50 Barbecued Pork with Steamed Chickea 4.50 Barbecued Pork with Rousted Duck 4.50
	者上十又十个省盛家(京跪住	要查者上上又丰作者誓案(京晚桂) 整 有 本人 化二甲十二甲二甲二甲二甲二甲二甲二甲二甲二甲二甲二甲二甲二甲二甲二甲二甲二甲二甲	要查者上十又十作者慈蒙(京晚桂树树树树树树树树树树树树树树树树树树树树树树树树树树树树树树树树树树树树	新新新新新新新新新新新新新新新新新新新新新新新新新新新新新新新新新新新新新新

	粥品類 Congee
生滚及第粥	Pork Giblet Congee
生滚牛肉粥	Beef Coagee
皮蛋瘦肉粥	Shredded Pork & Preserved Egg Coagee
生滚斑片粥	Sliced Garonpa Congee
生滚五寶粥	Five Combination Congee
生滚艇仔粥	Saaipan Coagee
生滚滑鷄粥	Chickea Congee
生滚猪肝粥	Pig's Kidaey & Liver Congee
崇魚片粥	Sliced Steelhead Congee
生滚蜓球粥	Prawn Ball Congee
生滚猎肝肉丸粥	Pig's Liver & Pork Ball Congee 2.80
生滚猪肝崇魚片粥	Sliced Steelhead & Pig's Liver Coagee
生滚牛肉魚片粥	Sliced Fish & beef Congee
生滚魚片肉片粥	Sliced Fish & Pork Congee
生滚金銀鷄鴨粥	Chicken & Duck Congee
生滚鲍魚滑鷄粥	Abalone & Chicken Coagee
生滚鮑魚肉丸粥	Abalone & Pork Ball Congee
生滚色魚蝦球粥	Abulone & Prawn Ball Congee
生滚鮠魚猪肝粥	Abulone & Pig's Liver Congee
絶 片 粥	Sliced Abalone Congee
鮮 崇 魚 片	Fresh Sliced Steelhead (plate)
油條每碟	Deep Frying Bread (Chinese style) (plate)0.60
明大白粥	Plain Coagee
三 鲜 粥	Three Special Combination Congee
絕魚猪肚粥	Abalone with Pig's Tripe Congee
焙	味飯類 Rice in Bowl
脆皮乳猪飯	Barbecued Suckling Pig with Rice
明爐燒鴨飯	Barbecued Duck with Rice
白切肥鶏飯	Steamed Chicken with Rice
杨子小维郁	Sound Chicken with Bice

養元酒樓 KING TIN RESTAURANT



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area		街坊山菜 8位用 \$55
17	每鮮稅 \$45	1177 10 - 15
	擎天倒湯	鳳凰瑶柱奏
	椒篮中虾	東江塩焗雞
	鼓汁龍虾曲卷新	鐵板牛柳
	塘油菜壶	亳油 蘭遠
	酥炸生蝇	鼓椒生腸
	翡葬雙尤	港葱大蚧(成)清蒸龍虾
	豉汁大蚬	成魚雞粒豆腐煲
	清蒸海上鮮	香橙排骨
	街坊小菜 6個 \$32	街坊小菜棚\$20.
	擎天倒湯	擎天例湯
	幸遠鮮尤	波幸龍腳球
	八珍僕	冬菇腊陽燕雞
	椒塩虾	豉椒牛栢葉
	杭石雞丁	梅葉和肉
	雜鴨雙拼	
	成魚肉舒	
The same of		





京	都片	卢皮	鴨	Barbecued Duck (Peking style)	15.0
脆	皮	燒	鴨	Roasted Duck (Canton style) (per dish)	3.8
桂	香	油	鷄	Soyed Chicken (per dish)	3.8
白	切	肥	鶏	Steamed Chicken (per dish)	3.8
脆	皮	乳	猪	Barbecued Suckling Pig (per dish)	, 5.5
蜜	汁	叉	燒	Barbecued Pork	3.8
豉	燒	排	骨	Barbecued Ribs with Bean Sance	3.8
叉	燒	乳	猪	Barbecued Pork with Suckling Pig	5.0
叉	燒	油	鷄	Barbecued Pork with Soyed Chicken	4.5
叉	燒	切	鶏	Borbecued Pork with Steamed Chicken	4.5
		燒		Barbeened Pork with Roasted Duck	4.5
脆	皮	火	肉	Roasted Crispy Pig	3.5
白	雲	豬	手	Sour Pig Leg	3.0
		鹵		Spiced Combination	3.8
爽	滑	海	蜇	Spiced Sca Blubber	
		:4		Pond Duck & Son Sance Chicken	3.8

羹湯類 Broth & Soup

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紅燒鷄絲翅	Shark's Fin Saup with Shredded Chicken
紅燒蟹肉翅	Shark's Fin Sanp with Crab Meat
蟹肉會燕窩	Bird's Nest with Crab Meat
鷄絲會燕窩	Bird's Nest with Shredded Chicken
鹹菜肉片湯	Soup with Sliced Meat and Preserved Vegetables 3.80
海鮮豆腐湯	Fresh Fish with Bean Curd Saup
三寶鴨絲湯	Shredded Duck Soup
八珍豆腐羹	Assarted Meat with Bean Curd Sonp
西湖牛肉羹	Scrambled Egg with Minced Beef Saup
鷄茸栗米湯	Mashed Chicken with Carn Soup



炸 蝦	Fried Shrimp 5.50
白灼象拔蚌	Boiled Geaduck Clam
白灼中蝦	Brailed Shrimps
乾煎大蝦	Pan Fried Prawns
椒鹽大蝦	Prawns with Spicy Salt
腰果炒蝦球	Shrimp with Cashew Nut
油泡蝦球	Sauteed Shrimps

	The state of the s
宮保蝦球	Spicy Shrimps
百花釀蟹柑	Stuffed Crab Claw (each)
酥炸蝦丸	Fried Shrimp Meat Balls
脆皮带子	Crispy Scallaps
油泡带子	Sauteed Scallop
碧綠带子	Scallaps with Vegetables
油泡斑球	Sauteed Fish Fillet
碧綠斑球	Fish Fillet with Vegetables
五柳斑塊	Swect & Saur Fish Fillet
鷄蛋煎生蠔	Oyster Omelette (Chinese style)
薑葱 生蠓	Oyster with Ginger and Onian5.00
酥炸生蠔	Crispy Fried Oyster4.50
生炒大蚬(豉味)	Clams with Balck Bean Sauce
碧綠吊片	Squids with Vegetables
蝦醬吊片	Sauteed Preserved Squids5.00
油泡煮鴛魷	Sauteed Dauble Happiness Squids 5.00
椒鹽吊片	Preserved Squids with Spicy Salt
海冬鮮鮑片	Abalane with Sea Cucumber
碧綠鮮鮑片	Abalone with Vegetables
紅燒海多	Braised Sea Cncumber
非黃海冬 鮮絲	Fried Shredded Eel with Sea Cucumber 6.50
西梅芝麻蝦球	Lemon Sesame Seed Shrimp Ball
M125 M-10-1-	



生猛大蟹	Crah: Steamed, Black Bean Sauce, Ginger & Onion. or Curry	. Seasone
各款龍蝦	Lobsters: Stramed, Black Boun Sauce, Cinger & Onion, or Carry	Seasono
清蒸崇魚	Steamed Steel-Head	. Season
清蒸石斑	Steamed Rock Cod	. Seasono
豉汁蒸塘虱	Steamed Catfish with Black Bean Sance	Seasono
丝粉浆用鲜	Steamed Fel with Carlie and Onion	Seasone

鶏鴿類 Chicken and Squab

	whole	half
東江鹽焗鶏	Salt Chicken 11.50	6.00
脆皮炸子鶏	Crispy Deep Fried Chicken	6.00
鮮菰炒鶏柳	Shredded Chicken with Straw Mushroom	4.00
鷄柳扒菠菜	Shredded Chicken with Spinach	4.00
腰果鶏丁	Diced Chicken with Cashen Nuts	4.50
宮保鶏丁	Spicy Diced Chicken	4.00
北旅蒸鷄	Steamed Chicken with Black Mnshrooms	4.50
生財乳鴿鬆	Minced Squab with Lettuce	6.50
沙田烧乳鸽	Fried Squab	6.50
豉油皇乳鴿	Soyed Squab	6.50



時菜炒牛丸	Beef Ball with Seasoned Vegetables
鹹菜牛肉絲	Sliced Beef with Salted Vegetables
蠔油牛肉	Beef with Oyster Sauce
薑 葱 牛 肉	Beef with Ginger and Onion4.00
菜遠牛肉	Beef with Vegetables
白灼牛栢葉	Santeed Beef Tripe
鹹菜牛栢葉	Salt Vegetable with Beef Tripe4.50
酥炸大腸	Crispy Fried Pig's Intestines
鹹菜炒大腸	Salted Vegetable with Pig's Intestines
鹹蛋蒸肉餅	Steamed Minced Pork with Salted Egg
鹹魚蒸肉餅	Steamed Minced Pork with Salted Fish 4.50
咕噜肉	Sweet & Sour Pork4.00
京都排骨	Fried Ribs (Peking style)
椒鹽排骨	Fried Ribs with Spicy Salt
梅菜扣肉	Pork with Spicy Aged Vegetable
鼓椒生腸	Fried Pig Intestines with Bean Pepper Sance
乔 松 排 骨	Orange Juice Spareribs



鐵板牛柳	Sizzling Steak
鐵板豉汁蝦	Sizzling Shrimp with Black Bean Sauce
鐵板豉汁帶子	Sizzling Scallops with Black Bean Sauce
鐵板薑葱生蠔	Sizzling Oyster with Ginger and Onion5.00
此七叶松雅	Sizzling Chicken 4.50

煲仔類 Clay Pot Specialty



東江豆腐煲	Tong Kong Bean Curd Pot
菠菜牛丸煲	Spinach with Beef Ball Pot3.80
八寶豆腐煲	Mixed Meat with Bean Curd
斑腩豆腐煲	Fish Stew with Bean Curd3.80
大腩生蠔煲	Roast Pork with Oyster5.00
蘿蔔牛腩煲	Cantonese Beef Stew with Turnip
北 稿 轉 煲	Duck Feet and Black Mushroom Pot5.00
大肺風鱔煲	Eel and Boast Pork Pot Seasonal
大腩塘虱煲	Catfish and Roast Pork Pot Seasonal
腐乳什菜煲	Preserved Bean Curd and Mixed Vegetable pot 3.60





蔬菜豆腐類 Vegetable and Bean Curd

	A # 0
炸雲吞	Fried Won Ton
炸脆皮豆腐	Deep Fried Bean Curd 4.00
煎琵琶豆腐	Bean Curd Special
百花釀豆腐	Steamed Stuffed Bean Curd4.00
紅燒滑豆腐	Braised Bean Curd with Brown Sauce
脆皮炸鮮奶	Deep Fried Milk Croquette3.50
紅燒雙菰	Braised Dual Mushroom
會羅漢齊	Assorted Vegetables De Luxe
炒郊外菜遠	Vegetable Pau Fried (Chinese style)
蠔油芥蘭	Chinese Broccoli with Oyster Sauce
* 1	3.50

飯 類 Rice Plate



揚州炒飯	Yang Chow Fried Rice
蝦仁炒飯	Shrimp Fried Rice
菜心蝦球飯	Shrimp with Chinese Green over Rice
咖哩牛腩飯	Cnrry Beef Stew over Rice
原汁牛腩飯	Beef Stew with Original Sauce over Rice2.90
北菰鷄球飯	Chicken with Chinese Mushroom over Rice 2.90
滑蛋牛肉飯	Beef with Scrambled Egg Sance over Rice 2.90
蕃茄牛肉飯	Beef with Tomato over Rice 2.90
豆腐叉燒飯	Barbecued Pork with Bean Curd over Rice 3.00
豆腐牛肉飯	Beef with Rean Card over Rice
蠔油牛肉飯	Reef with Oyster Sance over Rice
菜遠牛肉飯	Beef with Tender Green over Rice 3.00

甜品 Dessert



杏仁豆	腐	Cream of Almond
西米布	甸	Tapioco Puddings
嶺南佳	勃	Lichec
石峽龍	眼	Longan

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1		麦	東	
April	骨香龍腳球	7:50	义燒豆腐煲	4.50
	川椒龍鳳球	7.00	香煎大龍蜊(大)	13.00
١	铁板三鮮	7.00	(F)	9.00
	百花礦荔枝	7.50	一十二 (97)	7.00
	鼓味凉瓜牛肉	4.50	妆菜龍脚球	4.50
	玉樹麒麟豆腐	4.50	花生豬尾煲	4.50
	菜盖虾球	5.75	葡汁海鮮吳	
	白灼肚夫	7.50	三元里什粹集	4.50
	時基魚球獎	4.00	清湖凉老火美肉排	第3.00
	酸菜大豆芽菜炒大腸	5.50	馶汁蒸大蟮	(時價)
	多秋大腩縣国卜	4.50		6.50
	型笋牛肉	4.50	莱遠縣魚七	
	(3) 产了1 ²	4.50	產業海鮮球	6.00
	挂花炊魚肚	4.50	金銀準子	8.00
	勝水雲耳炒班球		椒盛雙尤	5.00
	鮮波離仙掌中肉	5.00	斯肉扒津絲	500
	虾醬通菜鮮尤	4.50	1 m 10 hr -+:	6.00
	靖诸滑雞煲	5.25	生豆, 是尺 止力	4.50
	蚝油梨笋	3.75	青豆滑鱼牛肉	5.50
	·	5.25	1/0 -	_
			炸釀豆腐角	3.75
-	4			



	Soups
*	1.50 1.50 1.50 1.50 1.50 1.50 1.50 1.50 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75 1.75
1	The Popular Menu
	The following dishes may be ordered with your choice of:
	Lunch Dinner CHICKEN
	SHRIMP or SCALLOPS
*	CURRY STYLE - with potatoes, green peppers ond onions. HSIANG RIVER STYLE - with juhenned zucchini, bomboo shoots and celery in black been sauce.
*	HUNAN STYLE - with broccoli, baby corn ond mustrooms in o spicy brown sauce.
*	KUNG PAO STYLE - with peanuts, scallions and charred chili peppers. MONGOLIAN STYLE - with scallions and onions. MOO SHI STYLE - with shedded cabboge, tree mushroous and "moo shi"
*	egg florets. Served with pancakes and plum souce. SPICY GARLIC STYLE - with crunchy water chestnuts, tree mushrooms and bamboo shoots.
*	SZECHUAN STYLE • (for meat) with julieuued corrots and celery. (for seafaod) with diced onions in o spicy, tangy tomato souce.
	WITH BLACK BEAN SAUCE - with green peppers and onions. WITH BROCCOLI
	WITH CASHEW NUTS
	WITH CAULIFLOWER WITH EGGPLANT IN PLUM SAUCE
	WITH GREEN PEPPERS and ONIONS
	WITH "LOBSTER" SAUCE
	WITH MIXED VEGETABLES WITH SNOW PEAS and WATER CHESTNUT
	WITH SNEET and SOUR SAUCE - breaded chicken, pork or shring.
	GUEST SPECIAL - with your choice of two vegetables.
	Egg Foo Young

Egg Foo Young

LUNCH: From 11 am - 300 pm. DINNER: From 3:00 pm - 10:00 pm.

 DELUXE or SHRIMP
 8.25

 BEEF, CHICKEN, PORK or VEGETABLE
 7.50

The Venetarian Menu

The vegetarian mena
VEGETARIAN SPRING ROLL
- VEGETABLE SOUP OF THE DAY
* DAN DAN NOODLES 4.50
COLD SESAME NOODLES 4.50
* SPICY PICKLED CABBAGE
VEGETABLE DUMPLINGS
TOFU SPECIALS Lunch \$5.95 • Dinner \$6.95
* SOFT TOFU SZECHUAN STYLE
* SOFTTOFU HUNAN STYLE * SOFTTOFU CUERY STYLE
MONGOLIAN SOFT TOFU - With scallions in block beon sauce
MOO SHIVEGETABLES WITH PRESSED TOFU
FRIED TOFU FAMILY STYLE - With mixed vegetables
* KUNG PAO TOFU
CASHEWTOFU
VEGETABLES Lunch \$5.95 • Dinner \$6.95
* STRING BEANS SZECHUAN STYLE
BROCCOLI In HOT GARLIC SAUCE or OYSTER SAUCE
* CRISPY EGGPLANT
EGGPLANT IN HOT GARLIC SAUCE or PLUM SAUCE
MIXED VEGETABLES
★ CURRY POTATOES and VEGETABLES
SHIITAKE MUSHROOM SPECIALS
Lunch \$6.25 • Dinner \$7.25
* TWICE COOKED TOFU and SHITAKE
With green peppers and cabbage in plum sauce.
THREE DELIGHTS
Wth snow peas, shiitake mushrooms, and fresh mushrooms.
THE PART OF THE PA
VEGETABLE RICE and NOODLES
Lunch Dinner
FRIED RICE or LO MEIN
* CURRY FRIED RICE or RICE NOODLES
CHOW FUN OF CANTONESE RICE NOODLES
PAN FRIED NOODLES
VEGETABLE NOODLE SOUP \$6.95
→ (with choice of noodles)
Lo-Mein Egg Noodles Chow Fun Noodles
Angel Helr Rica Noodles Cellophane Bean Noodles
Desserts
ICE CREAM or SHERBET 2.50
ICED LYCHEES
ALMOND COOKIES and GLAZED WALNUTS

Additional Charge for Sides and Extras.



Appetizers

	11003L Edd 110LL (1)	
	CHICKEN SPRING ROLL (1)	1.25
	VEGETABLE SPRING ROLL (1)	
	FRIED WONTONS with SWEET and SOUR SAUCE (6)	2.50
	CRABMEAT and CHEESE WONTONS (4)	3.25
	BARBECUED SPARERIBS (4)	5.95
	BEEF TERIYAKI (6)	5.95
	CHICKEN KABOBS (4)	4.95
*	FRIED CHICKEN WINGS (6)	3.95
	SHRIMP TOAST (2)	
	SHRIMP TEMPURA (4)	5.95
	COCONUT SHRIMP (4)	
	PORK DUMPLINGS - Steamed or Pan-Fried (6)	
	VEGETABLE DUMPLINGS - Steamed or Pan-Fried (6)	
*	BOILED DUMPLING In HOT SAUGE	
*	DAN DAN NOODLE	4.50
	Boiled noodles with spicy sesame peanut sauce.	
*	BON BON CHICKEN	5.50
	Shredded chicken with spicy sesame peanut sance.	
	CHICKEN SALAD ORIENTAL	5.25
	Marmated chicken with cabbage and scallions in a light tangy, garlic sauce.	
	COLD SESAME NOODLES	
*	SPICY PICKLED CHINESE CABBAGE	
	FU-PU PLATTER - Appetizer Sampler for 2	9.95
	Beef Teriyaki, shrimp toast, sparerib, spring roll, cheese wonton.	

Rice and Noodles

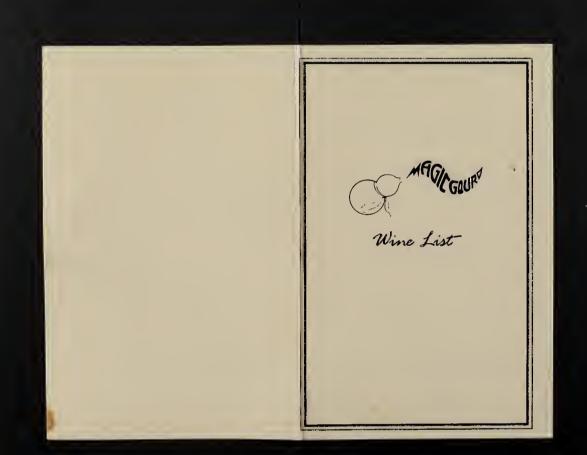
	Lunch	Dinns
*	CURRY FRIED RICE 6.09 With shrimp, chicken and pork.	6.9
	MANDARIN FRIED RICE 6.00 With shrimp, chicken and park	6.9
	SHRIMP FRIED RICE	6.9
	BEEF, CHICKEN, PORK or VEGETABLE FRIED RICE 5.75	6.5
	MANDARIN LO-MEIN	6.9
	SHRIMP LO-MEIN	6.9
	BEEF, CHICKEN, PORK, or VEGETABLE LO MEIN 5,75	6.5
	PAN-FRIED NOODLES	
	- Topped with beef, chicken, pork and vegetables	8.5
	- Topped with seafood and vegetables	
	RICE NOODLES CANTONESE STYLE	6.9
*	RICE NOODLES SINGAPORE STYLE	7.2
	BEEF CHOW FUN	7.2
	SOUP NOODLES	
	Mandarin style or with shrimp.	7.9
	With beef, chicken or pork	

* HOT and SPICY (May be modified to taste)

HOUSE SPECIALTIES

CHICKEN	SEAFOOD
LEMON CHICKEN	SIZZLING SEAFOOD DELIGHT
* CLEGPATRA CHICKEN	King crabmeat and assorted seafood with vegetables.
Tender strips of chicken breast specially prepared in a piquant, aromatic, tangy sauce	FIRECRACKER SHRIMP
BIHD'S NEST 9.50 Chicken, shrimp and vegetables served in a shredded potato nest.	SHRIMP with GLAZED WALNUT
* GENERAL 'ISO'S CHIOKEN	★ GOVERNOR'S SHRIMP
SESAME ORICKEN 9.50 Chunks of crispy chicken in a caromel brown sauce.	SHRIMP With CRISPY ORIENTAL VEGETABLES
CRISPY CHICKEN Half 6.95 Whole 10.95 With flavorful five-spice dipping sauce.	* TRIPLE DELICACY SHRIMP
* ORANGE CHICKEN	MEDALLION SCALLOPS
BEEF	Breaded tender scallops fried to a golden brown, coated with a sayory brown souce.
ORANGE BEEF	* CRISPY WHOLE FISH RUNAN STYLE
a special sauce.	* FILET of FISH SZECHUAN STYLE
SESAME BEEF	Breaded filet of whitefish in a piquant sweet and spicy chili sauce.
BLACK PEPPERED BEEF	DELUXE COMBINATIONS
CRISFY BEEF	HOUSE COMBINATION
STEAK KEW	BEEF and SCALLOPS 7.95 10. Served on a sizzling hat platter JUMBO SHRIMP & SCALLOPS In GAPLIC SAUCE 7.95 11.
	HAPPY FAMILY
PORK	Sauteed shrimp, scallops, beef, chicken and roast park with vegetables in
PORK CHOP PEKING STYLE	oyster sauce, served with rice cakes on a sizzling hat platter. * KUNG PAO TRIO
PORK CHGP with ONIONS	With chicken, beef and shrimp. SWEET and SOUR COMBO
Pan-fried cut up pork cliop with anions, broccoli and black pepper.	Shrimp, chicken and pork.
ROAST PORK with VEGETABLES	
ROAST FORK with BEAN SPROUTS	LOW-CALORIE DISHES - Steamed with a little seasoning
* TWICE-COOKED PORK	CHICKEN with VEGETABLES
and the state of t	JULIENNED CHICKEN WITH BEAN SPROUTS
DUCK	SHRIMP with VEGETABLES
MAGIC GOURD DUCK	SCALLOPS with VEGETABLES
Sliced, boneless roasted duck sauteed with snow peas, black mushroams and bamboo shoats.	TOPU with VEGETABLES 5.95 6.1 SEAFOOD COMBINATION 15.1
CRISPY DUCK	EDGM THE CDM
YU LING DUCK Half 10.25	FROM THE GRILL
Roast duck with chef's special ginger, garlic duck sauce.	GRILLED CHICKEN ORIENTAL
PEKING DUCK	GRILLED SHRIMP ORIENTAL 9.5 GRILLED FISH OF THE DAY 6.5
Roasted duck boned and served with plum sauce, scallions and poncakes.	CALLED FISH OF THE DAY

For your convenience, a 15% service charge will be added to parties of six or more.



Champagnes St. 98.00

Xorbel, Brut S18.00

The perfect champagne for a festive occasion. It's fresh clean taste, lively sparkle and fruity bouquet perfectly compliments any entree.

Freixenet S22.00

Delicate, crisp, dry and balanced.

**Chamber Whoodbridge By Robert Mondawi, Cabernet Sauvignon S16.00

A dry fruity wine with varietal character.

**Carta Vieja, Cabernet Sauvignon, Chile Complimenting the wines body and depth of flavors.

**Carta Vieja, Merlot, Chile S13.00

Carta Vieja, Merlot, Chile S13.00

Gallo of Sanoma, Cabernet Sauvignon, S22.00

Somona County Full of depth with flavors and aromas of ripe black cherry and herbal spice enhanced by toasty oak.

Estancia Cabernet Sauvignon, California S25.00

Rich ripe cherry and blackberry aromas.

Laboure Roi, Pinot Noir, Flawer Label, France S16.00

Delicious blackberry flavor with a hint of spice, medium-bodied Woodbridge by Robert Mondavi Merlot Crisp fruit flavors of reapberries with a clean finish.

Rancho Zabaco Heritage Vines, Zinfandel S21.00

Juley ripe cherry and lush jaminy respherry flavors with subtle earthy mumoes The finish is velvety and lasting.

Woodbridge By Robert Mondavi, White Zinfandel
Crisp fruit flavors of raspberries and a clean finsih.

White Wines

Woodbridge By Robert Mondavi, Chardonnay,
California
A dry, well balanced wine with a toasty finish..

Woodbridge By Robert Mondavi, Sauvignon Blanc,
A dry, well balanced wine with a toasty finish..

Woodbridge By Robert Mondavi, Sauvignon Blanc,
S16.00 \$4.00
California
A light, dry wine with floral notes and hints of oak
and welon flavors.

Carta Vieja, Chardonnay, Chile
Crisp, fresh, fragrami, slightly fruity wine.

Estancia, Chardonnay
\$22.03 \$5.50
Rich, opple-pear fruit aromas and delicate oak complexities.

Ecco Domani, Pinot Grigio
Brilliant clear straw color and a floral nose with delicate aromas of figund lovely suckle. Crisp acidity, excellent balance and a snappy finsih.

**House Wines
We Proudly Serve:
William Wycliff
Carafe - \$11.50 Half Carafe - \$6.25 Glass - \$3.00



All Dinners Include Our Famous Beans, Rice, Hot Flour Tortilla, Salsa Chile Verde, and Chips. All Dinners Are Char-Broiled On Our Open Hearth Broiler. Flamed Chicken Breast8.95 Fish Of The Day9.95 On The Side Cheese Crisp\$4.95 Guacamole and Chips4.95 Bean Nachos4.95 Bean Burro4.95 Desserts Assorted Pastries1.95 | Ice Cream1.95 Soft Drinks (\$1.00 with dinner or \$1.75 without) Coffee Milk Coke Diet Coke Ginger Ale Sprite Non-Alcoholic Fruit Daiquiri\$2.25 Non-Alcoholic Piña Colada\$2.25 All food and beverage items subject to sales tax. A 15% gratuity will automatically be added to parties of 6 or more. One Check per table. THERE WILL BE A \$5.00 MINIMUM CHARGE PER PERSON TOP

Draft Beer Miller Light .\$1.50 Bud\$1.50 Michelob ... \$1.75 Bottled Beer Bohemia\$3.00 Superior\$2.50 Carta Blanca\$2.75 Dos Equis (dk, it) ...\$2.50 Pacifico\$2.50 Tecate\$2.00 Wines We have chosen the wine cellars of Inglanook Navalle to represent our house wines. Hearty Burgundy Glass\$2.00 Carafe\$7.50 Wine Cooler\$2.25 Champagnes Christian Brother's Brut, extra dry Liquor Margarita Glass\$3.00 Pitcher \$19.00 Fruit Daiquiri\$3.25 Piña Colada\$3.25 We reserve the right to refuse service to anyone. We are not responsible for lost or stolen articles. No checks accepted without a bank guarantee card from bank issuing check. Visa, Mastercard and American Express accepted.

LUNCH SPECIALS Served from 11:00 a.m. to 2:30 p.m. SPAGHETTI MARINARA 2.50 LASAGNA 3.25 SPAGHETTI SOUSOGE & peppers 3.50 FISH & CHIPS 2.95 STUFED SHELLS 2.95 SPAGHETTI & MEATBALLS 2.95 MANICOTTI 2.95 SOUP AND ONIONS 2.95 Aboue served with solad, roll and butter BROILED FISH OF THE DAY 2.95 LIVER AND ONIONS 2.95 Aboue served with solad and baked potato CUP SOUP & GRILLED CHESE 1.95 SOUP AND SANDWICH Bowl soup and ½ any sandwich 2.25 Available on rye, white, or whole wheat Bowl soup and ½ sub sandwich 4.2.66, COLE SLAW or POTATO SALAD 50 POTATO CHIPS 3.55

FEATURED LIEMS OF THE WESK: BEAN TOSTADAS (2) \$ 5.95 BEAN CHIMICHANGA 7.95 GUACAMOLE TOSTADAS (2) 6.95 CARME ASADA TACOS (3) 6.95 (DICED & SEASONED BROILED SIRLOIN SERVED ON SOFT OR HARDSHELL CORN TORT.) CARNE ASADA BURRO CHEESE ENCHILADAS (3) 6.95 CHILE CON CARNE COMED (RED CHILE) 6.95 CHILE CON CARNE BURRO 5.95 CHILE CON CARNE CHIMICHANGA 9.95 CARNE CON CHILE VERDE COMBO (GR.CHILE) 8.95 CARNE CON CHILE VERDE BURRO GR.CHILE) 8.95 CARNE CON CHILE VERDE CHIMICHANGA 9.95 ITEMS ABOVE SERVED WITH RICE & BEANS WITH EXCEPTION OF CHIMICHANGAS ALL CHIMICHANGAS ARE OVEN-BAKED ENGHILADA STYLE CHIMICHANGA, ADD \$1.00 DOMESTIC BOTTLED BEER BUDWEISER & BUDWEISER LIGHT COORS & COORS LIGHT MILLER LIGHT 1.75 ALSO SERVING CORONA EXTRA 2.50 IN ADDITION TO OUR IMPORTED BEER LIST CHAMPAGNES JACQUES BONET, extra dry 20.00 *BOUVET BRUT *INCLUDES CAVIAR PLBASE BE SURE NOT TO OVERLOCK THE ITEMS AVAILABLE BENEATH THIS LIST

海鮮特別介紹 Seafood specialties 18.00

潮式 鉗魚爐 Chiuzhou style catfish casserole 泰式 鉗魚爐 Thai style catfish casserole 上湯凌石斑

Fresh rock cod casserole

		Poultry
家禽		Restaurant Peony roast chicken-half
牡丹閣燒鷄-+支	10.50	Hakka salted chicken-half
東江鹽焗鷄-4支	10.50	
腰果鶏丁	9.00	Cashew chicken
宮保鷄丁	9.00	Kung Pao chicken
豉汁鷄球	9.00	Black bean chicken
咕嚕鷄球	9.00	Sweet & sour chicken
U B XW 11		
肉類		<u>Meat</u>
菠蘿香酥肉	9.00	Sweet & sour pork
京都洋葱豬扒	9.00	Pork chop with onion,
	14.00	Beef rolled with snow puff mushroom
金鉱牛柳卷	14.00	Pepper steak
黒椒牛柳粒		Mongolian beet
蒙古牛肉	9.00	Beef sauté with spring onion
	9.00	Beet saute with spring offici
		Fried day 0, show major
炒飯,炒麵		Fried rice & chow mein
金腿帶子蛋白炒飯	11.00	Fried rice with Virginia ham & scallor
揚州炒飯	8.00	Yangzhou fried rice
陳太素炒飯	8.00	Madam Chan's vegetarian fried rice
招牌炒麵	9.00	Restaurant Peony's chow meir
干炒牛河	8.00	Beef chow fur
泰式米綫	9.00	Thai spicy thread vermicel
alta and a Landon		1 Annual Contractions

特別資獻 Chef's recommendation 25.00

> 全陵片皮鴨-雨食 Nanjing crispy skin roast duckling-2 courses

床前片爬皮 Crispy duckling skinned at your table side 菜片炒鴨菸,美味鴨件 Diced duckling meat sauté, Chopped duckling

明爐燒烤		<u>Barbecue</u>
金陵化皮乳豬	19.00	Barbecued suckling pig
	9.00	Barbecued pork
客 汁又燒	9.00	Barbecued pork rib
豉味燒排骨	9.00	Roast duckling
朝蓮燒鴨	5.00 15-	Chiuzhou soya combination platter
朝州鹵水拼盆		Soya chicken
玫瑰豉油鷄	9.00	Jelly fish or octopus
海蜇或鱆魚	9.00	Cured beef or pork shank
牛腱或熏蹄	9.00	Your choice of 2 barbecued meats
燒味雙摒	15.00	
乳豬雙拼	25.00	Your choice of suckling pig & 1 barbecued meat Cured chicken claw
白雲鳳爪	9.00	Cured chicken claw
N 100		Soup
黨,湯		
老大獎例湯	8.50	Soup of the day
鮑参翅肚羹	22.00	The fabulous 4 Ace soup
點其燴魚肚	12.00	Fish maw & egg drop soup
荳腐海皇奠	9.50	Seafood & bean curd soup
蟹肉栗米羹	9.50	Crab meat & sweet corn soup
川味酸辣湯	9.50	Hot & sour soup
游補炖靚湯	16.00	Double boiled soup with Chinese herbs

指例 蜂海家 Restaurant Peony

78 行例 。鲜酒家 <u>Kesta</u>

附加銷售税及加量服務費 Price is subject to sales tax & 10% service charge

附加銷鲁税及加重服務費 Price is subject to sales tax & 10% service charge 牡丹閣特式名菜 喻情機,接低用,数使類句 Restaurant Peony's recommendation Seasonal price - Served for 10/persons - Advanced order

金華肘子炖鮑翅 Double boiled superior shark's fin soup with Virginia ham

香江佛跳牆 Buddha jump over the wall-Hong Kong style

仙鶴神針

Double boiled soup with shark's fin stuffed in squab

		The fabulous 4 Aces
鮑,参,翅,肚		
紅燒大鮑翅	Seasonal	Braised superior shark's fin soup-per person
溃湯大鮑翅	Seasonal	Braised shark's fin in clear soup
紅燒鷄絲翅	15.00	Shark's fin soup with chicken
紅燒蟹肉翅	15.00	Shark's fin soup with crab meat
蚝皇原 隻 湯鮑-每雨	Seasonal	Braised canned abalone-each tael
碧綠鮮鮑片	35.00	Braised abalone with vegetable
鮑片扣鶏掌	35.00	Braised abalone slice & goose web
鮑片扒海參	35.00	Braised abalone slice & sea cucumber
海鮮		<u>Seafood</u>
翡翠油泡斑球	18.00	Fillet of rock cod & vegetable sauté
椒鹽銀鱈魚	25	Fillet of Chilean sea bass in spicy salt & chili
煎焗銀鱈魚	25	Smoked Chilean sea bass
韭黄翡翠田鷄	19.00	Frcg sauté with chives & vegetable
豉汁炒大蜆	9.50	Clam in black bean sauce
魚香帶子	15.00	Scallop in garlic & chili sauce
西蘭花帶子	13.50	Scallop & broccoli sauté
蒜茸蝦球	13.50	Garlic prawn
川辣椒球	13.50	Szechwan prawn
琥珀椴球	15.00	Prawn with glazed walnut
		The last of the la

游水海鮮,河鮮,時價供應,隨意泡製 Live seafood & fresh water fish-Prepared to your liking at seasonal price

石斑,紅衣,石狗公, Rock cod, Red wrasse, Copperoni

龍蝦,大瞥,珊瑚蝦,營皇 Boston lobster, Dunguness crab, Spot prawn, Alaskan King crab

鮒魚,田鷄,崇魚,明鰽, Catfish, Frog, Steelhead, River bass

Clay pot		煲仔菜
Sweet braised pork rib	12.00	無錫肉骨煲
Rock cod belly braised with bean curd	13.50	斑腩荳腐煲
Bean crepe filled with vegetable stew	9.00	罹漢上素卷
Superior dry seafood in clay por	25.00	海味壹品煲
Egg plant in chili & garlio	9.00	魚香茄子煲
Ox tail in red wine sauce	12.00	紅酒牛尾煲
Vegetables in preserved bean curo	9.00	溫公燴齋煲
Bean curd & vegetable		蔬菜, 荳腐
Bean curd with minced pork & prawr	10.00	潮式紅燒荳腐
Bean curd in garlic & chili sauce	8.50	麻婆素荳腐
Bean curd & Bok Choy	8.50	紅燒荳腐
Deep fried stuffed bean curd	8.50	百花炸釀荳腐
Fresh garden vegetable saute	8.50	濟炒菜達
Shitaki mushroom & snow pea sprout saute	15.00	北菰大苴苗
Spinach with garlic & preserved eggs	10.00	金銀蛋菠菜
Squash braised with dry scaliop & bean thread	10.00	堯柱粉線節瓜
Steam egg plant with garlie	8.50	蒜茸蒸茄子

附加銷鲁稅及加畫服務費 Price is subject to sales tax & 10% sarvice charge

Pt 加销各税及加重服務費 Price is subject to sales tax & 10% service charge

	煲	仔	Clay Pot Specialty	
86.	東江豆	徐华	Tong Kang Bean Curd Pot	4.50
87.	菠菜牛		Spinach with Beef Ball Pot	4.50
88.	八寶豆		Mixed Meat with Bean Curd	4.50
89	班腕豆		Fish Stew with Bean Curd	4.50
90.	火腩生		Roast Pork with Oyster	5.75
91.	華卜牛		Cantonese Beef Stew with Turnip	4.50
3	豆腐苗	菜類	Vegetable and Bean Curd	
92.	炸脆皮	豆腐	Deep Fried Bean Curd	4.75
93.	煎琵琶	豆腐	Bean Curd Special	
94.	百花	夏田	Steamed Stuffed Bean Curd	
95.	紅燒剂	可庭	Braised Bean Curd with Brown Sauce	3.75
96.	脆皮炸	ド鮮奶	Deep Fried Milk Croquette	3.75
97.	紅燒	雙菰	Braised Dual Mushroom	5.25
98.	會羅	漢 齋	Assorted Vegetables De Luxe	4.25
99.	炒郊夕	菜遠	Vegetable Pan Fried, Chinese Style	3.75
100.	蠔 油	芥蘭	Chinese Broccoli with Oyster Sauce	3.75
	飯麵	類	Plate Rice	
101.	触魚	炒飯	Salted Fish Fried Rice	5.25
102.	牛肉	炒飯	Minced Beef Rice	3.75
103.	楊州	炒飯	Fried Rice Yeung Chow Style	3.75
104.	招牌	炒麵	Seafood Chow Mein	5.00
105.		伊麵	Fried E-Fu Noodle	
106.		伊麵	Crab Meat E-Fu Noadle	
107.		牛河	Beef with Fried Rice Noodles	
108.	白	飯	Steamed Rice (per person)	0.50
i	钳	品	Dessert	
109	* *	豆腐	One	Ten
109.		豆腐	Cream of Almond	6.00
110.	_ E3 /1	. નામ થયો	Tapioca Puddings (Advance)(預訂) 1.00	8.00
			明度及中心的公司 1704年 (Market & Personal 2007年 (Market & Personal 2007年 (Market & Market Ma	



海鮮

客家菜館

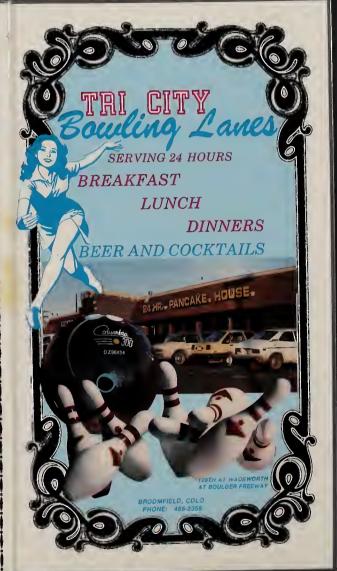
(第一分店)

SAM WORLD Restaurant

SAME WARD RESTAURANT 441 W. Garvey Avo. Monterey Park, CA 91754 Tel: (818) 307-8849 SAM WORLD RESTAURANT 715 W. Garvey Ave. Monterey Park, CA 91754 Tel: (818) 289-9898

羹 湯 類	Broth and Soup	海鮮類	Seafood	雞鴿類	Chicken and Squab
			· * ·		∵ Whole Half
1. 杠烷粉絲翅	Shark's Fin Soup with Shredded Chicken 18.50	23. 白灼象放蚌	Boiled Geoduck Clam	58. 東江鹽焗鶏	Salt Chicken
2. 紅燒蟹肉麹	Shark's Fin Soup with Crab Meat	24 九王象拔蚌	Chinese Chives with Sliced King Claim 9.25	59. 脆皮炸子鶏	Crispy Deeg Fried Chicken
3. 蟹肉會燕窩	Bird's Nest with Crab Meat	25. 菜片海鮮崧	Mine Seafood with Vegetable 825	60. 鮮菰炒獨柳	Shredded Chicken with Straw Mushroom
4. 羯絲會燕窩	Bird's Nest with Shredded Chicken	26. 鮮橙焗蝦球	Braised Shrimp with Fresh Orange	61. 獨柳扒菠菜	Shredded Chicken with Spinach 4.25
5. 鹹菜猪杠湯	Pig's Blood Cake with Preserved Vegetable Soup 4.50	27. 椒鹽大蝦	Prawns with Spicy Salt	62. 腰果鶏丁	Diced Chicken with Cashew Nuts 4.75
6. 海鮮豆腐湯	Fresh Fish with Bean Curd Soup	28. 腰果炒蝦球	Sbrimp with Cashew Nut	63. 宮保鶏丁	Spicy Diced Chicken 4.25
7. 三寶鴨絲羹	Shredded Duck Soup	29. 油泡蝦球	Sauteed Shrimps	64. 生財乳鴿鬆	Minced Squab with Lettuce 7.25
8. 八珍豆腐羹	Assorted Meat with Bean Curd Soup 4.50	30. 宮保蝦球	Spicy Shrimps	65. 沙田燒乳鴿	Fried Squab 7.25
9. 西湖牛內羹	Scrambled Egg with Minced Beef Soup 4.50	31. 鮮蝦龍糊	Shrimp with Lobster Sauce	66. 豉油皇乳鴿	Soyed Squab
10. 約茸栗米湯	Mashed Chicken with Com Soup 4.50	32. 酥炸蝦丸	Fried Shrimp Meat Balls		
		33. 酥炸大蝦	Fried Prawns (6)		
		34. 脆皮炸蝦笋	Crispy Shrimp with Bamboo Shoots (6)		
		35. 脆皮帶子	Crispy Scallops		
		36. 油泡帶子	Sauteed Scallop	豬牛肉類	Pork and Beef
鐵板類	Sizzling Platter	37. 碧綠帶子	Scallops with Vegetables	VII 1 7 7 700	1 on and 200.
924 TAX 758	G	38. 油泡班球	Sauteed Fish Fillet		
11. 鐵板牛柳	Sizzling Steak	39. 碧綠班珠	Fish Fillet with Vegetables 4.75	67. 時菜炒牛丸	Beef Ball with Seasoned Vegetables 4.75
12. 鐵板豉汁蝦	Sizzling Shrimp with Black Bean Sauce 8.75	40. 五柳班塊	Sweet and Sour Fish Fillet	68. 沙爹牛肉	Beef with Spicy Sauce (Sate Style)
13. 數板豉汁帶子	Sizzling Scallops with Black Bean Sauce 7.75	41. 鷄蛋煎生蠔	Oyster Ornelette (Chinese Style)	69. 鹹菜牛肉	Sliced Beef with Salted Vegetables 4.25
14. 鐵板層葱生蠔	Sizzling Oyster with Ginger and Onion 5.75	42. 蓝葱生蝮	Oyster with Ginger and Onion	70. 蠔油牛肉	Beef with Oyster Sauce 4.25
15. 鐵板石斑球	Sizzling Fish Fillet 5.75	43. 酥炸生蠔	Crispy Fried Oyster	71. 蔓葱牛肉	Beef with Ginger and Onion 4.25
16. 鐵板啫啫鶏	Sizzling Chicken 5.75	44. 韮黄炒蚬肉	Clam Meat with Leek	72. 菜遠牛肉	Beef with Vegetables 5.25
		45. 豉汁炒大蜆	Clams with Black Bean Sauce	73. 白灼牛百葉	Sauteed Beef Tripe
		46. 甜酸炒大蜆	Clarns with Sweet & Sour Sauce 5.25	74. 鹹菜牛百葉	Salted Vegetable with Beef Tripe 5.25
		47. 碧綠吊片	Squids with Vegetables 5.25	75. 酥炸大腸	Crispy Fried Pig's Intestines 5.75
		48. 蝦醬吊片	Sauteed Preserved Squids 5.25	76 触菜炒大腸	Salted Vegetable with Pig's Intestines
燒 烤	Chinese Style Barbecue	49. 油泡鴛鴦鱿	Sauteed Double Happiness Squids*	77. 豉椒炒生腸	Pig's Intestines with Black Bean Sauce 6.75
	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	50. 椒鹽吊片	Preserved Squids with Spicy Salt 5.75	78. 鹽焗生腸	Pig's Intestines with Special Salt 7.75
	Whole Half	51. 海參鮮鮑片	Abalone with Sea Cucumber 10.25	79. 鹹蛋蒸肉餅	Steamed Minced Pork with Salted Egg 4.25
17. 京都片皮鸭	Barbecued Duck Peking Style	52. 碧綠鮮鮑片	Abalone with Vegetables 9.25	80. 鹹魚蒸肉餅	Steamed Minced Pork with Salted Fish 5.75
18. 脆皮燒鴨	Barbecued Duck	53. 杠燒海參	Braised Sea Cucumber 6.25	81. 鮮橙甜酸肉	Pork with Orange Sauce 4.25
19. 橙汁脆皮鸭	Duck with Orange Flavor 15.25 8.75	54. 石 斑	Rock Cod	82. 鮮橙妈肉排	Braised Pork Chop with Fresh Orange
20. 白切肥熟	Steamed Chicken (Cold)	55. 龍 脷	Sole Fish	83. 椒鹽排骨	Fried Ribs with Spicy Salt 4.25
21. 大腸雙拼	Pig Intestines with Daily Special 6.25	56. 肉 蚧	Crab 時價 Seasonal	84. 梅菜扣肉	Pork with Spicy Aged Vegetable 4.25
22. 荔蓉燒鴨卷	Barbecued Duck with Tara Roll 7.50	57. 龍 蝦	Lobster	85. 韮黄扒猪紅	Pig's Blood Cake with Leek 4.25









Lunch Special 午餐





*DINE IN * TAKE OUT * CATERING *NO MSG*

Delivery

\$10.00 MINIMUM

Bayfarm Island
Hotel Limited Area
Oakland City > Charge \$3.00 San Leandro

Tue - Sat : 11:00 AM - 3:00 PM - 4:00 PM - 9:30 PM Sunday: 4:00 PM - 9:30 PM (Monday Closed)

(510) 865-1311

2520-2522 Santa Clara Avenue Alameda, CA 94501







		Appetizers 頭慢 (変)
. 14	1.1	
1. 绢	報	
2. 春	10 月	Egg Rolls (4) 4.25
3. 7 4. 炸	好 角	
5. 炸	雲香	
6. 雜	沙律	
7. 炸	切り	
8. 热	拼盤	
0. //:	471 36	Crab Cream Cheese (4), Fried Chicken Wings (4), Fried Prawns (4),
		Egg Rolls(2), Pot Stickers(4)
		Soup & Noodle 湯 麵 類 👛 S L
9. 鲜	椒雲有	
≠ 10. 被	辣 湯	
11. 纲		
12. 鍋	一	Wor Won ton Soup
	拉栗米湯	
	在米州湖	Chicken with Sweet Corn Soup 5.50 6.95
15. 赤	英 湯	
	辞 湯 超	Vegetable Soup 5.50 6.95 Chicken Noodle Soup 4.95 6.95
#17. 秒	馬龜	Chicken Noodle Soup 4.95 6.95
18. 又		
10. ~	76 W ~	B.B.Q. Pork Noodie Soup 4.95 6.95
		Soutood No 84 ME
		Seafood 海鮮類 7.95 Chili Sauce Shrimps
# 19. 干	划 统	Chili Sauce Shrimps
20. 抄	三月	Mandath High Crown
21. 全	家 福	
		(Mrxed scafood, meat, vegetables)
# 22. 水	成城	
23. 芝	麻虾	Sesame Prawns (Fried)
# 24. 椒	題 邦	Deep Fried Prawns Salt & Pepper 7.95
25. 😨	桃蟒	Silitures with froncy wanturs
26. 蝦	能料	
27. 甜	酸蜡	
≠28. 鼓	汗 - 蛇	Shrimps with Black Bean Sauce
30. 茶		
31. 四 # 32. 魚	李豆蛄	Shrimps with String Beans 7.50
	香蜡菜蜡	
33. 素 34. 腰	果蜡	Shrimps with Vegetable 7,50
#35. Ť	京 觥 魚	Hot Could County Coulds (Folds)
36. 未	菜 鲵 魚	Could with Versial (Fried) 6.95
# 37. 魚	本 就 魚	
■ 38. 根	班 就 弟	
39. 甜	致 魚 片	Pepper Sall Squids
≠40. 鼓	计 千 男	Scallops with Black Bean Sauce 8.95
41. 雪	五千月	
	' /	6.20
		Egg Foo-Young 芙蓉類
42. 蝦	美 蓉	Shrimps Egg Foo-Young 6.75
43. 雜	美蓉	Chicken Egg Foo-Young 6.25
44. 叉	芙 蓉	B.B.Q. Pork Egg Foo-Young. 6.25
45. 牛	肉芙蓉	Beef Egg Foo-Young 6.25
46. 余	菜 芙 蓉	Vegetables Eggs Foo-Young
		Jan Tanana Tanan

	Mu Shu (4 Pancakes) 木 須 類	
47. 木 須 蝦	Mu Shu Shrimps	6.75
48. 木 須 牛 肉	Mu Shu Beef	6.25
49. 木 須 肉	Mu Shu Pork.	6.25
50. 木 須 雜	Mu Shu Chicken	6.25
51. 木 須 兼 菜	Mu Shu Chicken	5 95
211 Jr - 11 Jr - 14		0.70
	D - 14 - 24 ×5	
eres a b ea	Poultry 雑類 Van Seng Garlic Chicken (Fried)	
52. 永 成 雜	van seng Garne Unicken (Fried)	6,95
53. 雙 若 雜	Double Mushroom Chicken	6.95
54. 蔥 爆 雜		6.95
55. 杏仁 雞	Afmond Chicken	6.95
56. 雪 直 雜	Snow Peas Chicken	6.95
57. 芝麻 雜	Sesame Chicken (Fried)	6.95
58. 甜 酸 雜	Sweet & Sour Chicken	. 6.25
■59. 宮 保 雜	Sesame Chicken (Fried) Sweet & Sour Chicken Kung Pao Chicken	6.25
60. 腰 果 雜	Chreken with Cashewhars.	- 6.25
₩61.左宗棠雜	General's Chieken	6.25
62. 檸 檬 雜	General's Chicken Lemon Chicken Fresh Flavored Garlic Chicken Curry Chicken	6.25
63. 大 蒜 雜	Fresh Flavored Garlic Chicken	. 6.25
#64.咖哩雜	Curry Chieken.	. 6.25
65. 芥蘭冬菇雞	Broccoli Chicken with Black Mushrooms	. 6.25
66.四季豆雜	Chicken with String Beans	6.25
₩ 67. 干 烹 雜 異	Hot Garlic Sauce Chicken Wings	. 6.25
68. 崇 菜 雌	Vegetable Chicken	6.25
69. 绿油 雜 異	Fried Chicken Wings with Oyster Sauce	6.25
≠70. 四 川 雜	Szechwan Chicken.	6.25
▶71. 鼓 汁 雜		. 6.25
72. 芥 蘭 雜	Broccoli Chicken	6.25
▲73.四川雜異		6.25
	Van Seag Garlie Beef (Fried). Green Onion Beef Sesame Beef (Fried) Snow Peas Beef Beef with Black Bean Sauce Moneolian Beef.	6.50
▶80.四川牛肉		
₩81. 魚 香 牛 肉	Szechwan Beef	
82. 什菜牛肉	Beef with Garlic Sauce	6.50
#83.咖哩牛肉	Bccf with Vegetables Curry Beef Beef with Bruccoli. Beef with Oyster Sauce	6.50
84. 芥蘭牛肉	Reef with Bruceali	6.50
85. 绿油牛肉	Roof with Oveter Sauce	6.50
86. 番 茄 牛 肉	Tumata Reaf	6.50
87. 四季豆牛肉	Roof with String Room	6.50
88. 豆腐牛肉	Roan Card Roaf	6.50
1 89. 黑椒牛肉		6.50
	bet with black repper state	0.50
	Pork 豬肉類	
≠90. 永 成 肉	Van Seng Garlic Pork (Fried)	6.95
91. 甜酸排骨	Sweel & Sour Sparcribs	6.95
92. 甜酸肉	Sweet & Sour Pork	
₩93. 椒鹽排骨	Ponnor Salt Port: Chan	6.25
#94. 魚 香 内 絲	Shredded Pork with Garlie Sauce	6.25
95. 芥蘭 又 燒	B.B.Q. Pork with Broccoli	6.25
96.京都排骨	Shredded Pork with Garlic Sauce B.B.Q. Pork with Broccoli Peking Sauce Pork Chop. Sparerib with Black Bean Sauce	6.25
●97. 鼓 汁 排 骨	Spareribs with Black Bean Space	6.95
98. 景菜 又 境	B.B.Q. Pork with Vegetables	6.25

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Hot & Spicy
Price subject to change with out notice

الماسي





At A Klamas Restaurant Peony

天天特價

星期一 紅燒 鮑翅 每位15元

具期二原隻蠔皇鮑魚(足三兩)每隻25元

星期二 生 猛 大 蚧 每隻12元 (國際假題 無於,致称,如母,夏夏) 星期四 北京片皮鴨 每隻12元

具期五花 彫 醉 鴿 每隻8元

佛跳牆套餐

古法 郎 跳牆 1出

泰式 煎牛柳花 彫 醉 鴿

鮮冬菇豆苗

香茅金蒜蝦

\$138 元 当正 /

社中國海鮮海東 Restaurant Peony

風味小碟 (每款六元)

白雲豬手 燻魚 川汁牛腺 鹵水墨魚 醉 雞 白雲鳳爪

明爐燒烤 Barleene

北京片皮鸭 (毒魚) Peking Crispy Skin Roast Duckling Served w/Pancake \$25.00

金陵化皮乳豬 BBQ Suckling Pig

乳豬拼盤 月は新井 32k BBQ Suckling Pig & Cold Cut Platter L.\$35.00 M.\$30.00 \$25.00 境味拼盤 BBQ Meat & Cold Cut Laner 4. \$25.00 M.\$20.00 \$15.00

潮式拼盘 ChiuZhou Soya Combination Platter 4 \$2,5.00 M \$20.00 \$15.00 潮式拼盤

紅燒乳鴿 (每隻) Roast Squab (Whole) 澳門燒內 Macau Style Roast Pork \$13.00 \$10.00

一 品烧 雜 (牛灸) RESTAURANT PEONY Roast Chicken (Half)

HA Namas Restaurant Peony

A % Sout

紅燒雞絲翅 (每位) Braised Shark' Fin Soup w/Shredded Chicken (per person) \$15.00

紅燒蟹肉翅 (毒血) Braised Shark's Fin Soup w/Crab Meat (per person) \$15.00 菜膽雞炖翅 (每位)

Double Builed Chinese Cabbage Shark's Fin Soup w/ Chicken (per person) \$28.00 紅焼大鮑翅 (母位) Braised Superior Shark's Fin Soup (per person) \$25.00

清 湯大鮑翅 (母位) Double Boiled Superior Shark's Fin Soup (per person) \$28.00

沙窩雲吞雞 Wonton Soup w/Chicken in Clay Pot \$12.00

五腐海皇業 Seafood & Bean Curd Soup 蟹肉栗米葉 Crab Meat & Sweet Corn Sour \$9.50 \$9.50

鲍多翅肚糞 The Fabulous 4 ACE Soup \$22.00 清宮地水魚 Fabulous Turtle Soup with Herbs 韭皇瑤柱葉 \$16.00

\$12.00

HAN SHEER Restaurant Peony At A Massas Restaurant Peony 家常小菜 Home Cooking 煲仔菜 Clay Pot 翠玉瓜炒蝦球 Sauteed Prawn w/Green 杭菜肉崧四季豆 Green Bean with Dry Olive & Minced Pork \$8.50 咸 魚雞粒豆腐 煲 Salted Fish & Chicken w/ Bean Curd in Clay Pot \$13.00 滿拿辣豆腐煲 Spicy Chili Bean Curd w/Clam in Clay Pot \$12.00 香芋排骨煲 黑椒煎羊鞍 Pan Fried Lamb Chop in Black Pepper Sauce \$16.00 Pork Rib & Taro Root in Clay Pot t 馬拉鳌雜耳獎 茄子 Egg Plant & Diced Chicken in Shrimp Paste 四川辣煲 Egg Plant & Supreme Seafood in Clay Pot \$9.50 \$18.00 台山焗蟹鉢 無錫肉骨煲 Sweet Braised Pork Rib in Clay Pot Dunguness Crab in Casserole with Egg and Minced P ork \$22.00 \$12.00 報子生根燴蝦球 Braised Prawn w/Gluten 乾隆一品煲 Supreme Dry Seafood in Clay Pot \$15.00 \$25.00 香茅煎豬扒 南乳津絲茄子煲 Cabbage &Eggplant in Clay Pot Pan Fried pork Chop w/Lemon \$9.50 \$9.50 鲜菌素增 Assorted Mushrooms Delight 生菜鯪魚球煲 \$15.00 Fish Patty w/ lettuce in Soup \$12.00 金蒜蛋黄蟹 Fried Golden Crab "Gilroy" 沙爹粉絲田雞煲 Frog & Vermicelli in Satay Sauce Clay Pot \$20.00 \$20.00 鐵 親音大蝦 Sauted Prawn w/Deluke Tea Favor 魚香雞粒茄子煲 Egg Plant w/Chili Garlic in Clay Pot \$9.50 香煎琵琶豆腐 海味什菜煲 \$10.00 Pan Fried Bean Curd w/ Shrimp Vegetable w/Dry Scallop in Clay Pot 鎮江香葉坟雞 大千龍蝦煲 in Chili Sauce in Clay Pot w & Goose Web in Clay Pot w/ Jellyfish & Celery \$25.00 Fillet of Sea H \$12.00

社中以海滩源 Restaurant Peony

家常小菜 Home Cooking

	荔蘿咕嚕雞球	
	Sweet & Sour Chicken	\$9.50
	什菌雞粒扒波菜	
	Chicken & Mushroom w/Spinach	\$12.00
	潮洲煎蠓酪	01000
	ChiuZhou Oyster Pancake	\$10.00
	毛豆銀杏炒蝦球	\$13.50
٠	Sauteed Prawn/Gwko	\$13,30
	成魚煎肉餅	\$15.00
	Pan Fried Pork Burger w/ Salt Fish	Ψ15.00
	鲜 菌 增 帶子 Scallop w/Fresh Assorted Mushrooms	\$15.00
	蒜香牛仔骨	
	Beef Short Rib w/Garlic	\$9.50
	椒絲腐乳炒菜苗	
	Tender Green w/Preserved Bean Curd & Chili	\$9.50
	南瓜海鮮盅	
	Pumpkin w/Seafood	\$15.00
	清真羊片	01500
	Musli Lamb Saute	\$15.00
	西芹炒班 珠 Fillet Of Pook Cod w/Colom	\$18.00
	Fillet Of Rock Cod w/Celery	\$10.00
	鬼馬電花油條	7.00

黑椒芥蘭牛 Beef Steak w/Chi To Steak with the death of the server sharp to the server sharp.

社中的 海洋海東 Restaurant Peony

家常小菜 Home Cooking

賽螃蟹	\$15.00
Pan Fried Crab Meat w/ Egg White & York over	\$15.00
紅酒汁煎牛仔骨	\$9.50
Beef Short Rib in Red Wine Sauce	Ψ2.50
中式煎牛柳	\$14.00
Pan Fried Beef Steak in House Sauce	\$14.00
加喱乳鴿	*** ***
Squab w/Coconut & Curry	\$15.00
珊瑚肉金沙	
Crab Meat & Crab Roe w/ Egg White	\$15.00
香煎蓬藕餅	
Pan Fried Lotus Root & Shrimp Meat Cake	\$12.00
排洒炒茶蘭	
Chinese Broccoli w/Wine Saure	\$8.50
白酒汁燴大蜆	\$9.50
Clam w/Cream Sauce	\$9,50
大良炒鲜奶	\$12.00
Crab Meat w/Egg White	\$12.00
政汁凉瓜炒肥牛	\$12.00
Rib Eye of Beef w/Bitter Melon in Black Sauce	Ψισιου
本菇鬼馬炒牛肉	\$9.50
Sauted Beef w/Mushroom	99.50
直腐。	12.00
G leat w/Bean Curd	
上川 辣椒蟹	\$20.00
Singaporean anti Crub	
干煸藕條四季王 ************************************	\$8.50
String Bean W/ Lands Root	

杜丹战 ******** Restaurant Peony 家常小菜 Home Cooking

雲耳什菇炒藕片 Fresh Assorted Mushroom w/Lotus Root	\$9.50
香酥黄金骨	\$9.50
Crispy Spareribs	
香茅蒜茸蝦	\$13.50
Sauted Prawn w/ Lemon Grass	\$15.50
荔芋砵仔鴨	00.50
Braised Duckling w/Taro Root	\$9.50
鹽酥煎雞甫	
Pan Fried Chicken w/Spicy Salt	\$9.50
碧綠川椒雞	
ChiuZhou Chicken	\$9.50
椒鹽焗生蚝	\$12.00
Oyster in Spicy Salt & Chili	
泰式煎薄牛柳	\$14.00
Pan Fried Thai's Style Beef Seak	⊕1-1.00
七彩魚丁炒茄粒	610.0 (
Sated Dice Fish Meat w/Egg Plant	\$18.00
	
Bak Chi w/Chincken	\$9.50
本干非自肉絲	
Sauteed Shredded Pork w/Chives & Spiced Bean C	urd \$8.50
辣酒炒大蜆 Class in Wine & Chili Sauce	0.50
	-
梅,内松豆腐。	

